



Astrolabe

Valleys

## AWATERE SAUVIGNON BLANC

2012

### VARIETY

100% Sauvignon Blanc

### GRAPEGROWERS

Lissaman's Trelawne Vineyard mid-west and north blocks, and the van Asch's River block and Burtegill blocks.

### LOCALITY

Central-southern, and lower-northern Awatere Valley, Marlborough, NZ.

### SPECIFICATIONS

Alcohol: 13.5 %

Residual sugar: 2.2 g/L

pH: 3.53

Titrateable Acidity: 7.9 g/L

### VITICULTURE

**Climate** A normal spring was followed by the coolest summer in years. Fortunately, we were saved by an unusually warm and sunny autumn. The extended season, with longer 'hang' time, has produced great intensity.

**Soils** Sixty percent grown on gently undulating to rolling moderately well drained deep silt loam soils of the old loess from the dissected high terraces, and forty percent from well drained moderately deep sandy loam of greywacke alluvium.

**Vine Management** Standard trellis with pruning to a maximum of four canes with vertical shoot positioning. Vines are trimmed closely, well tucked and lightly leaf plucked.

**Harvest Dates** 26th & 30th April, and 3rd & 4th May, 2012.

### WINEMAKING

The fruit was machine harvested in cool evening conditions, de-stemmed and lightly pressed with minimal skin contact. Clear, cold-settled juice was fermented in stainless steel vats at low temperatures, and using neutral wine yeast strains to allow the powerful fruit flavours to dominate.

### TASTING NOTES

**Colour/Appearance** Pale straw with green highlights.

**Aroma/Bouquet** Blackcurrant, lime, lemongrass and passionfruit.

**Palate** Medium-bodied with currants and citrus, dried herbs and a tight, mineral finish.

**Cellaring** Best enjoyed when young and fresh, but has the potential to age gracefully until early 2014.

**Suggested Foods** Summer salads, salmon, seafood and, especially, with green-lipped mussels.

**Serve** Chilled

*Simon Waghorn*

Simon Waghorn, Winemaker

[www.astrolabewines.co.nz](http://www.astrolabewines.co.nz)